

PATENT ABSTRACTS OF JAPAN

(11)Publication number : 01-284333

(43)Date of publication of application : 15.11.1989

(51)Int.Cl.

B01J 13/00
A23L 1/035
A61K 7/00
A61K 47/00
B01F 17/52

(21)Application number : 63-112627

(71)Applicant : T HASEGAWA CO LTD

(22)Date of filing : 11.05.1988

(72)Inventor : WAKU MITSURU
CHINO YOSHIAKI
YAMORI MASA HARU

(54) EMULSIFIED LIQUID COMPOSITION**(57)Abstract:**

PURPOSE: To obtain an emulsified liq. compsn. fit to render favorable turbidity and fine flavor by emulsifying and dispersing a mixture of an edible oily material with a olibanum resin or a refined product thereof in water in the presence of an emulsifier.

CONSTITUTION: An edible oily material such as vegetable essential oil or edible fats and oils and olibanum resin or a refined product thereof are dissolved by heating. This mixture is added to an aq. soln. contg. high molecular protective colloid such as gum arabic and/or a surfactant such as lecithin and they are emulsified with a homogenizer or the like to obtain an emulsified liq. compsn. This compsn. renders stable favorable turbidity and fine flavor to a beverage, food, pharmaceuticals, etc.

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[Date of request for examination]

[Date of sending the examiner's decision of rejection]

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